

HIGH ROAD
BRASSERIE

SMALLS

- Cheddar & ham croquettes - 5
Crudites, crushed avocado (vg) - 6
Cumberland sausage roll - 6
Calamari fritti, aioli - 7
Charcuterie, cornichons - 9
Fine de Claire (1/2 dozen) - 19.5

STARTERS

- Butternut squash soup, sage (vg) - 6
Chicken liver pate - 6
Cured salmon, pickled cucumber - 8
Ham hock terrine, piccalilli - 8
Mozzarella, black fig, mint (v) - 9
Dorset crab on toast - 9
Sea bass carpaccio - 9.5
Steak tartare - 12/17

EGGS

- Eggs any style - 6
Omelette, herbs - 8
Avocado, poached eggs - 9

SALADS & SANDWICHES

- Raw salad, mustard vinaigrette (vg) - 6/10
Chicory, Roquefort, walnut (v) - 7/11
Croque Monsieur/Madame, green salad, chips - 9/10
Salad Nicoise - 9/14
Roast chicken, avocado, baby gem - 10/15
Cheeseburger, bacon, chips - 16

MAINS

- Cannelloni, goats cheese, spinach (v) - 13
Porcini risotto, parmesan (v) - 14
Mussels, chilli & garlic - 14
Fish & chips, tartar - 15
Prawn linguine - 16
Lamb rump, puy lentils, bacon - 19
Hake, aubergine puree, girolles - 19

GRILL

- Chicken Paillard - 12
8oz Entrecote steak - 14
Sea bass - 18
10oz Ribeye - 28

*All steaks served with chips and a choice of: Cafe de Paris butter, bearnaise, peppercorn or Roquefort sauces.
Our Steaks are provided by our local butcher: Macken Brothers*

TO SHARE

- 35.2oz T-Bone - 52
35.2oz Native lobster - 60

SIDES

- Chips - Green salad - Spinach - Kale & Savoy cabbage - Mash - 4.75
Truffle & parmesan chips - 6.5

v - vegetarian vg - vegan

All of the above prices are inclusive of VAT. There is a discretionary 12.5% service charge added to your bill.
Please let us know if you have any allergies or require information on ingredients used in our drinks.

H I G H R O A D
B R A S S E R I E